

Festive Season

2024/25

THE WESTIN
LONDON CITY





Christmas Celebrations at The Westin London City

When it comes to Christmas, you can't beat the magical festive atmosphere that London has to offer.

Whether you're looking to host a small, intimate gathering or a large-scale, fully-themed Christmas evening, we have a range of rooms and spaces to accommodate your event. At The Westin London City, we offer a versatile range of Christmas party options with something to cater for every group, from friends and family celebrations to medium and large-sized parties.

Treat your loved ones or team members to an unforgettable festive event and we look forward to welcoming you to The Westin London City.

For further details and any questions you may have, our teams are available at enquiry@westinlondon.com or call +44 (0)20 3146 2690.

Seated Lunch & Dinner

DATES

Available from 18th November
to 23rd December 2024

PACKAGE

Festive canapés (Three items per person)
A glass of Champagne on arrival
Festive three-course set menu
Coffee, tea, and mince pies
Half bottle of house wine
Half bottle of water
Novelties
Room hire

PRICE

From £130 per person

REQUIREMENTS

Minimum of 10 guests

One starter, one main, and one dessert
course must be chosen for the entire party.
Selections and dietary requirements must
be confirmed at least 21 days prior to the
event date.

STARTER

- Celeriac and black truffle soup (vg)
- Roasted heritage beetroot, smoked vegan cheese, hazelnuts, balsamic vinegar (vg) (gf)
- Burrata, onion relish, grilled asparagus, black truffle (v) (gf)
- Dill cured salmon in vegetable ashes, pickled cucumber, crème fraîche (gf)
- Ham Hock terrine, candied beetroot, horseradish cream, sourdough crouton

MAIN

- Butter-roasted turkey breast, braised & goose fat-roasted vegetables & potatoes, cranberry compote, pan-roast gravy
- Chicory risotto, mulled wine reduction (vg)
- Pan-seared Halibut, tomato bread crust, Cime di Rapa, garlic sauce
- Baked Turbot, savoy cabbage, morel mushroom, Keta caviar
- Dry-aged beef fillet, cavolo nero, black garlic, potato terrine, red wine jus (gf)
- Peking duck breast, carrot & cardamon purée, heritage baby carrot, spring onions
- Plant-based Christmas Roulade, brussels sprouts, cranberry, parsnips (vg)

DESSERT

- Panettone bread and butter pudding, vanilla ice cream
- Raspberry and rhubarb Christmas trifle (vg)
- Spiced chocolate and chilli pudding
- Cherry and pistachio opera cake
- British cheese, quince, crackers

Please note that this is a sample menu and is subject to change. If you have a food allergy or intolerance, please inform our team upon making your reservation. Prices include 20% VAT and do not include a 12.5% discretionary service charge.
(gf) Gluten-free | (v) Vegetarian | (vg) Vegan





Bowl Food & Canapés

DATES

Available from 18th November to 23rd December 2024

PACKAGE

Festive canapés (Five items per person)
Bowl food (Three items per person)
A glass of Champagne on arrival
3 hour bottled beer, house wine, and soft drinks
Room hire

PRICE

From £105 per person

REQUIREMENTS

Minimum of 20 guests

Selections and dietary requirements must be confirmed at least 21 days prior to the event date.

BOWL FOOD

VEGETARIAN

- Roasted squash and Amaretti risotto (v, gf)
- Gnocchi and Stilton cheese fondue, caramelised pecans (v)
- Tofu and vegetable dumpling, ponzu, daikon (vg)

FISH

- Bouillabaisse, crushed potato, parsley mayo, baby fennel
- Grilled Sea Bass, parsnip purée, Salmoriglio sauce (gf)
- Seared Scallop, smoked potato cream, puffed buckwheat

MEAT

- Braised Jacob's Ladder, celeriac purée, cavolo nero
- Festive turkey, stuffing, squash purée, Brussels sprouts, dried cranberry
- Seared Venison fillet, glazed prunes, mashed potato

SWEET

- Orange and pistachio cassata
- Apple and blackberry crumble (vg)
- Spiced poached pears, almonds, Mascarpone
- Apricot and chestnut crème brûlée
- Christmas pudding, brandy sauce

CANAPÉS

VEGETARIAN

- Vegan Wellington, tarragon vegan mayo (vg)
- Black truffle and Parmesan arancini
- Halloumi fingers, sweet chili sauce
- Quinoa tarte, beetroot hummus, sesame seeds (vg, gf)

FISH

- Smoked salmon mille-feuille, caviar
- Citrus Crab salad croustade
- Octopus, rice crackers, paprika mayo, avocado
- "Fish and crisp", tartar sauce

MEAT

- Mini beef Wellington, Béarnaise sauce
- Pork empanadas
- Lamb Kofta, pita bread, Tzatziki sauce
- Duck rolls, quinoa, Hoisin sauce

SWEET

- Cranberry and chocolate truffles (vg, gf)
- Clementine and dark chocolate choux
- Mini mince pies
- Festive macarons (vg, gf)

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Gallery



Lemon Butter Monkfish, Braised Cabbage,
Caviar Beurre Blanc, Seaweed Crisp



Selection of bowl food (left to right):
Tofu and vegetable dumpling, ponzu, daikon (vg)
Festive turkey, stuffing, squash purée, Brussels sprouts, dried cranberry
Grilled Sea Bass, parsnip purée, Salmoriglio sauce (gf)

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